

mychef.



iSensor



Delta Selection
Adi Awards
2018



reddot design award
winner 2018



GERMAN
DESIGN
AWARD
WINNER
2019

THE ONLY

100%

AUTOMATIC

VACUUM PACKER

The only **100%** **automatic** **vacuum packer**

Vacuum packing for cooking or storing food, impregnations, marinades, colouring or flavouring foods, deaerating sauces... All these techniques and much more at your reach with a vacuum packer: we present **Mychef iSensor, a revolution in the world of vacuum packing.**

In automatic mode, just put the bag into the chamber and close the lid. That's all. Yes, you will achieve perfect vacuum packing without setting a single parameter and without any kind of supervision.

And in manual mode, give your creativity free reign and perform all kind of gastronomic techniques.

With Mychef iSensor vacuum packing has never been that easy!



Restaurants



Hotels



Supermarkets

iSensor

Technology that makes a difference

In automatic mode, put the food in, close the lid, and that's it!

Suitable for packing two overlapping bags and reducing production time

Double sealing to increase food safety

It protects the original shape and texture of fragile and porous food

Self-calibrating for excellent packing

Option of vacuum packing with inert gas

It memorises up to 10 customised vacuum-packing settings

Preventive maintenance warnings

The Autoclean Oil system controls the vacuum time and cycles carried out and automatically warns when you must run the cleaning.



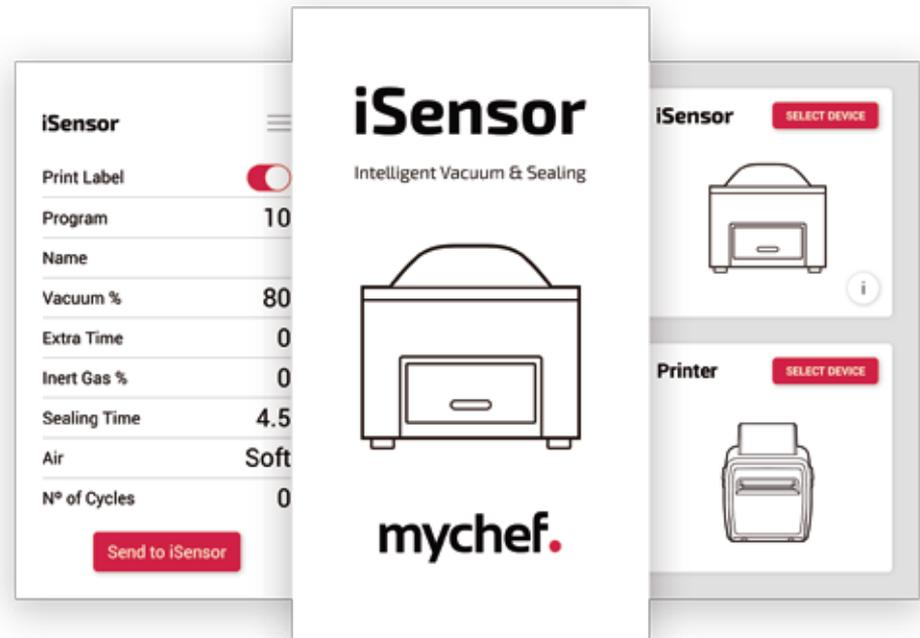
Bluetooth connectivity for printing labels

With the free Mychef iSensor app you can **connect your phone to your vacuum packer using Bluetooth**. Control your equipment remotely and hassle free.

You can also use the printer (optional accessory) to create adhesive labels with relevant information and stick them to the vacuum-packing bags.

Record the name of your creations, the packing and expiry dates, the storage temperature and even create a barcode to keep a full record of your productions.

Achieve better organisation and control of your food stock in your kitchen.



Automatic vacuum packers **iSensor**

- ✓ Fitted with state-of-the-art Busch pumps
- ✓ Self-cleaning oil system included
- ✓ Connection-free seal bar
- ✓ Complies with CE, UL and NSF standards



	iSensor S	iSensor M			iSensor L
Outside dimensions	388 x 546 x 389 mm	475 x 616 x 438 mm			620 x 626 x 453 mm
Inside chamber dimensions	328 x 385 x 162 mm	412 x 453 x 200 mm			560 x 465 x 210 mm
Vacuum pump (m3/h)	8	10	16	20	20
Sealing bar length	315 mm	405 mm			455 mm 455 + 455 mm

Worldwide award-winning excellence

The excellence of iSensor vacuum packers has not gone unnoticed. The illustrious awards it has received –such as the Red Dot Design Award, the German Design Award and the Delta Selection Adi Awards– are testament to its innovative design and user-friendliness.



reddot design award
winner 2018



The aesthetics and manufacturing quality of iSensor have made this vacuum packer one of the most noteworthy products of 2018, according to national and international experts.

iSensor offers a simple user experience in automatic mode, and blends an appealing design and unprecedented levels of vacuum-packing quality.

First prize for its outer casing, which lends it a highly professional appearance. It is notable for its intelligent technology, making it agile and convenient to use.

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